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Title: Method for Producing Oud-Infused Alcoholic Spirits with Temperature-Controlled Toasting
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Field of Invention:
This disclosure relates to the field of alcoholic beverage production, specifically a novel method for infusing spirits with the aromatic compounds of Aquilaria spp. (oud/agarwood) using a temperature-controlled toasting process to enhance flavor and aroma.
Background:
Alcoholic spirits, such as whiskey and brandy, are often aged or infused with wood (e.g., oak) to impart distinct flavors. Oud, derived from the resinous heartwood of Aquilaria species, is widely used in perfumery for its unique aromatic profile, characterized by sesquiterpenes and chromones. However, its application in beverage production is novel. Existing methods for wood infusion in spirits do not address the specific chemical properties of oud, which require precise toasting to release volatile oils without degradation. This disclosure describes a method to produce oud-infused spirits with a unique sensory profile.
Summary of Invention:
The present invention provides a method for infusing high-proof alcoholic spirits with oud chips, utilizing a specific toasting temperature to optimize the release of aromatic oils. The method includes:

- Selecting high-quality, natural oud chips free of synthetic additives.
- Toasting the chips in a controlled dry environment at 180–220°C for 3–5 minutes to release volatile aromatic compounds without charring.
- Infusing 1–2 grams of toasted chips per 750 ml of spirit (e.g., whiskey, brandy) in a sealed container for 7–14 days, with periodic shaking, away from direct light.
- Filtering the infused spirit through multiple stages (e.g., cheesecloth and coffee filter) to remove solids.
- Resting the filtered spirit in glass for 3–5 days to stabilize flavors before bottling.

The toasting temperature of 180–220°C is critical to volatilizing oud's resinous compounds, such as agarospirol, while avoiding thermal degradation. The method produces a spirit with a distinct, luxurious aroma and flavor profile unattainable with conventional wood infusions.
Detailed Description:

- **Step 1: Oud Selection**
  High-quality oud chips are sourced from Aquilaria spp., ensuring no contamination by synthetic perfumes or oils. Chips with high resin content are preferred to maximize aromatic yield.
- **Step 2: Toasting**
  Oud chips are toasted in a dry, controlled oven at 180–220°C for 3–5 minutes. The

temperature is maintained to brown the chips slightly, releasing a noticeable fragrance without combustion or charring. This step enhances the extraction of sesquiterpenes and other volatile compounds, as confirmed by preliminary sensory analysis.

- **Step 3: Infusion**
  Toasted chips (1–2 grams) are added to 750 ml of high-proof spirit (40–50% ABV) in a sealed glass container. The mixture is stored away from direct light and shaken gently every 2 days for 7–14 days. The low dosage ensures a balanced flavor, preventing oud's potent aroma from overpowering the spirit.
- **Step 4: Filtration**
  After infusion, the spirit is filtered through cheesecloth to remove large particles, followed by a coffee filter for finer clarification, ensuring a clear final product.
- **Step 5: Resting**
  The filtered spirit rests in glass for 3–5 days to allow flavors to meld and stabilize, enhancing sensory consistency.
- **Advantages**
  The method leverages oud's unique chemical profile, producing a premium spirit with a novel aroma. The specific toasting temperature differentiates it from oak-based methods, offering a technical solution to extract oud's oils effectively.

Example:
A 750 ml bottle of 40% ABV brandy was infused with 1.5 grams of oud chips toasted at 200°C for 4 minutes. After 10 days of infusion, filtration, and 4 days of resting, the brandy exhibited a rich, resinous aroma with woody and floral notes, distinct from oak-aged controls.

Claims:

- A method for producing an oud-infused alcoholic spirit, comprising:
  a. Selecting natural oud chips from Aquilaria spp.;
  b. Toasting the chips at 180–220°C for 3–5 minutes to release aromatic oils;
  c. Infusing 1–2 grams of toasted chips per 750 ml of high-proof spirit for 7–14 days;
  d. Filtering the spirit to remove solids;
  e. Resting the filtered spirit for 3–5 days before bottling.
- The method of claim 1, wherein the spirit is whiskey, brandy, or tequila.
- The method of claim 1, wherein toasting is performed in a dry oven to avoid charring.

Conclusion:
This method provides a novel approach to infuse spirits with oud, utilizing a critical toasting temperature to achieve a unique sensory profile. It is intended for commercial and artisanal applications in the premium beverage market.

Note: This disclosure is a simplified draft. A formal patent application requires detailed claims, drawings (if applicable), and legal formatting per USPTO guidelines (37 CFR 1.71–1.77). Consult a patent attorney to refine it.